

Appl. No. 09/739,857

Please amend the above-identified application as follows.

**In the Claims:**

Please cancel claims 9-12, and 14-15 without prejudice.

Please amend the claims as follows.

B' 1. (Twice amended) An uncooked food product consisting essentially of a food selected from the group consisting of uncooked oat groats, uncooked corn grit and mixtures thereof, and added material absorbed into the food, said material being water soluble or water dispersible and selected from the group consisting of vitamins, minerals, nutrients selected from Echinacea extract, ginkgo, ginseng, bee pollen, lecithin, St. John's wort extract and mixtures thereof, spices, flavors and combinations thereof present in an amount of from about 0.0001% to about 2.0% on a dry weight basis of the food product.

B' 2. (Twice amended) A method of incorporating at least one water soluble or water dispersible ingredient into the body of food selected from the group consisting of uncooked oat groats and uncooked corn grit, comprising:

- (a) tempering the food;
- (b) contacting the food with an aqueous infusion mixture of water and the ingredient for a time and in an amount and ingredient concentration effective to increase the moisture content of the food by from about 1% to about 35% by weight of the food to absorb the ingredient; and
- (c) optionally equilibrating the contacted food with the aqueous infusion mixture for a sufficient amount of time to cause further absorption of the ingredient by the food.

B' 3. (Twice amended) A method of adding at least one non-water soluble ingredient to uncooked oat groats so such ingredient becomes adsorbed onto at least a portion of the surface of the uncooked oat groats, the method comprising:

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*B3*
- (a) tempering the oat groats;
  - (b) contacting the surface of the uncooked oat groats with an aqueous mixture containing the non-water soluble ingredient for a time and in an amount and ingredient concentration effective to increase the moisture content of the uncooked oat groats by from about 1% to about 35% and to cause adsorption of the ingredient; and [thereafter]
  - (c) optionally equilibrating the uncooked oat groats with the aqueous mixture for a sufficient amount of time to cause further adsorption of the ingredient onto at least a portion of the surface of the oat groats.

*B4* *24* ~~54~~ (Amended) The method of claim ~~17~~ wherein said contacting and said tempering occur simultaneously.

*B5* *31* ~~56~~ (Amended) The method of claim ~~35~~ wherein said contacting and said tempering occur simultaneously.

Please add the following new claims.

*B6* *24* ~~58~~ The method of claim ~~17~~ wherein said contacting occurs prior to said tempering.

*34* ~~59~~ The method of claim ~~35~~ wherein said contacting occurs prior to said tempering.--

*B*